

**IN THE CLAIMS:**

Please amend the claims as follows:

Claim 1 (Currently Amended): A liquid-improving agent containing a triglyceride(s) where a poly-unsaturated fatty acid is bonded to 2-position of the triglyceride(s), wherein,

- (1) the poly-unsaturated fatty acid is an omega-9 type unsaturated fatty acid;
- (2) the poly-unsaturated fatty acid is an omega-6 type unsaturated fatty acid selected from the group consisting of 9,12-octadecadienoic acid (linolenic acid) 18:2 $\omega$ 6, 6,9,12-octadecatrienoic acid ( $\gamma$ -linolenic acid) 18:3 $\omega$ 6, 8,11,14-eicosatrienoic acid (dihomo- $\gamma$ -linolenic acid) 20:3 $\omega$ 6, 5,8,11,14-eicosatrienoic acid (arachidonic acid) 20:4 $\omega$ 6, 7,10,13,16-docosatetraenoic acid 22:4 $\omega$ 6, and 4,7,10,13,16-docosapentaenoic acid 22:5 $\omega$ 6; or
- (3) the poly-unsaturated fatty acid is an omega-3 type unsaturated fatty acid selected from the group consisting of 9,12,15-octadecatrienoic acid ( $\alpha$ -linolenic acid) 18:3 $\omega$ 3, 6,9,12,15-octadecatetraenoic acid (stearidonic acid) 18:4 $\omega$ 3, 11,14,17-eicosatrienoic acid (dihomo- $\alpha$ -linolenic acid) 20:3 $\omega$ 3, 8,11,14,17-eicosatetraenoic acid 20:4 $\omega$ 3, and 7,10,13,16,19-docosapentaenoic acid 22:5 $\omega$ 3.

Claim 2 (Original): The lipid-improving agent according to claim 1, wherein the agent contains a triglyceride(s) where a poly-unsaturated fatty acid is bonded to 2-position and saturated fatty acid and/or mono-unsaturated fatty acid are/is bonded to 1,3-positions of the triglyceride(s).

Claims 3-10. (Canceled)

Claim 11 (Previously Presented): The lipid-improving agent according to claim 1, wherein the omega-9 type unsaturated fatty acid is 6,9-octadecadienoic acid 18:2 $\omega$ 9, 8,11-eicosadienoic acid 20:2 $\omega$ 9 or 5,8,11-eicosatrienoic acid (mead acid) 20:3 $\omega$ 9.

Claim 12 (Original): The lipid-improving agent according to claim 2, wherein the saturated fatty acid or the mono-unsaturated fatty acid is selected from octanoic acid (caprylic acid) 8:0, decanoic acid (capric acid) 10:0, dodecanoic acid (lauric acid) 12:0, tetradecanoic acid (myristic acid) 14:0, hexadecanoic acid (palmitic acid) 16:0, octadecanoic acid (stearic acid) 18:0, 9-octadecanoic acid (oleic acid) 18:1 $\omega$ 9, arachidic acid 20:0 and behenic acid 22:0 and the fatty acids bonding to 1- and 3-positions are same or combined.

Claim 13 (Currently Amended): The lipid-improving agent according to claim 1, wherein the triglyceride(s) is selected from 1,3-dipalmitoyl-2-arachidonoyl glyceride (16:0-20:4 $\omega$ 6-16:0), 1,3-dipalmitoyl-2-5,8,11,14,17-eicosapentanoyl glyceride (16:0-20:5 $\omega$ 3-16:0), 1,3-dipalmitoyl-2-4,7,10,13,16,19-docosahexanoyl glyceride (16:0-22:6 $\omega$ 3-16:0), 1,3-dipalmitoyl-2-dihomo- $\gamma$ -linolenoyl glyceride (16:0-20:3 $\omega$ 6-16:0), 1,3-dipalmitoyl-2-meadnonyl glyceride (16:0-20:3 $\omega$ 9-16:0), ~~1,3-dicapryloyl-2-arachidonoyl glyceride (8:0-20:4 $\omega$ 6-8:0), 1,3-dicapryloyl-2-5,8,11,14,17-eicosapentanoyl glyceride (8:0-20:5 $\omega$ 3-8:0), 1,3-dicapryloyl-2-4,7,10,13,16,19-docosahexanoyl glyceride (8:0-22:6 $\omega$ 3-8:0), 1,3-dicapryloyl-2-dihomo- $\gamma$ -linolenoyl glyceride (8:0-20:3 $\omega$ 6-8:0), 1,3-dicapryloyl-2-meadnonyl glyceride (8:0-20:3 $\omega$ 9-8:0), 1,3-dioleoyl-2-arachidonoyl glyceride (18:1 $\omega$ 9-20:4 $\omega$ 6-18:1 $\omega$ 9), 1,3-dioleoyl-2-5,8,11,14,17-eicosapentanoyl glyceride (18:1 $\omega$ 9-20:5 $\omega$ 3-18:1 $\omega$ 9), 1,3-oleoyl-2-4,7,10,13,16,19-docosahexanoyl glyceride (18:1 $\omega$ 9-22:6 $\omega$ 3-18:1 $\omega$ 9), 1,3-dioleoyl-2-dihomo- $\gamma$ -linolenoyl glyceride (18:1 $\omega$ 9-20:3 $\omega$ 6-18:1 $\omega$ 9) and/or 1,3-dioleoyl-2-meadnonyl glyceride (18:1 $\omega$ 9-20:3 $\omega$ 9-18:1 $\omega$ 9).~~

Claim 14 (Original): The lipid-improving agent according to claim 1, wherein it lowers neutral fat (triglyceride(s)) and/or cholesterol in blood.

Claim 15 (Original): The lipid-improving agent according to claim 1, wherein it increases HDL-cholesterol in blood.

Claim 16 (Original): The lipid-improving agent according to claim 1, wherein it burns stored fat.

Claim 17 (Original): The lipid-improving agent according to claim 1, wherein it burns edible fat.

Claim 18 (Original): The lipid-improving agent according to claim 1, wherein it is mediated by a transcription factor of an intranuclear receptor type (PPAR).

Claim 19 (Previously Presented): The lipid-improving agent according to claim 1, wherein the PPAR is PPAR $\alpha$  of liver and enhances PPAR $\alpha$  and/or related gene expression.

Claim 20 (Previously Presented): The lipid-improving agent according to claim 1, wherein the related gene is hepatic  $\beta$ -oxidation gene.

Claim 21 (Previously Presented): The lipid-improving agent according to claim 1, wherein the PPAR is a PPAR $\gamma$  of fat tissue and suppresses PPAR $\gamma$  and/or related gene expression.

Claim 22 (Currently Amended): A composition having a lipid-improving action which contains a triglyceride(s) where a poly-unsaturated fatty acid is bonded to 2-position of the triglyceride(s), wherein.

- (1) the poly-unsaturated fatty acid is an omega-9 type unsaturated fatty acid;
- (2) the poly-unsaturated fatty acid is an omega-6 type unsaturated fatty acid selected from the group consisting of 9,12-octadecadienoic acid (linolenic acid) 18:2 $\omega$ 6, 6,9,12-octadecatrienoic acid ( $\gamma$ -linolenic acid) 18:3 $\omega$ 6, 8,11,14-eicosatrienoic acid (dihomo- $\gamma$ -linolenic acid) 20:3 $\omega$ 6, 5,8,11,14-eicosatrienoic acid (arachidonic acid) 20:4 $\omega$ 6, 7,10,13,16-docosatetraenoic acid 22:4 $\omega$ 6 or 4,7,10,13,16-docosapentaenoic acid 22:5 $\omega$ 6; or
- (3) the poly-unsaturated fatty acid is an omega-3 type unsaturated fatty acid selected from the group consisting of 9,12,15-octadecatrienoic acid ( $\alpha$ -linolenic acid) 18:3 $\omega$ 3, 6,9,12,15-octadecatetraenoic acid (stearidonic acid) 18:4 $\omega$ 3, 11,14,17-eicosatrienoic acid (dihomo- $\alpha$ -linolenic acid) 20:3 $\omega$ 3, 8,11,14,17-eicosatetraenoic acid 20:4 $\omega$ 3, and 7,10,13,16,19-docosapentaenoic acid 22:5 $\omega$ 3.

Claim 23 (Original): The composition having a lipid-improving action according to claim 22, wherein the composition contains a triglyceride(s) where a poly-unsaturated fatty acid is bonded to 2-position and saturated fatty acid and/or mono-unsaturated fatty acid are/is bonded to 1,3-positions of the triglyceride(s).

Claims 24-31 (Canceled).

Claim 32 (Currently Amended): The composition according to claim [[29]] 22, wherein the omega-9 type unsaturated fatty acid is 6,9-octadecadienoic acid 18:2 $\omega$ 9, 8,11-eicosadienoic acid 20:2 $\omega$ 9 or 5,8,11-eicosatrienoic acid (mead acid) 20:3 $\omega$ 9.

Claim 33 (Original): The composition according to claim 23, wherein the saturated fatty acid or the mono-unsaturated fatty acid is selected from octanoic acid (caprylic acid) 8:0, decanoic acid (capric acid) 10:0, dodecanoic acid (lauric acid) 12:0, tetradecanoic acid (myristic acid) 14:0, hexadecanoic acid (palmitic acid) 16:0, octadecanoic acid (stearic acid) 18:0, 9-

octadecanoic acid (oleic acid) 18:1 $\omega$ 9, arachidic acid 20:0 and behenic acid 22:0 and the fatty acids bonding to 1- and 3-positions are same or combined.

Claim 34 (Currently Amended): The composition according to claim 22, wherein the triglyceride(s) is selected from 1,3-dipalmitoyl-2-arachidonoyl glyceride (16:0-20:4 $\omega$ 6-16:0), 1,3-dipalmitoyl-2-5,8,11,14,17-eicosapentanoyl glyceride (16:0-20:5 $\omega$ 3-16:0), 1,3-dipalmitoyl-2-4,7,10,13,16,19-docosahexanoyl glyceride (16:0-22:6 $\omega$ 3-16:0), 1,3-dipalmitoyl-2-dihomo- $\gamma$ -linolenoyl glyceride (16:0-20:3 $\omega$ 6-16:0), 1,3-dipalmitoyl-2-meadnoyl glyceride (16:0-20:3 $\omega$ 9-16:0), ~~1,3-dicapryloyl-2-arachidonoyl glyceride (8:0-20:4 $\omega$ 6-8:0), 1,3-dicapryloyl-2-5,8,11,14,17-eicosapentanoyl glyceride (8:0-20:5 $\omega$ 3-8:0), 1,3-dicapryloyl-2-4,7,10,13,16,19-docosahexanoyl glyceride (8:0-22:6 $\omega$ 3-8:0), 1,3-dicapryloyl-2-dihomo- $\gamma$ -linolenoyl glyceride (8:0-20:3 $\omega$ 6-8:0), 1,3-dicapryloyl-2-meadnoyl glyceride (8:0-20:3 $\omega$ 9-8:0), 1,3-dioleoyl-2-arachidonoyl glyceride (18:1 $\omega$ 9-20:4 $\omega$ 6-18:1 $\omega$ 9), 1,3-dioleoyl-2-5,8,11,14,17-eicosapentanoyl glyceride (18:1 $\omega$ 9-20:5 $\omega$ 3-18:1 $\omega$ 9), 1,3-oleoyl-2-4,7,10,13,16,19-docosahexanoyl glyceride (18:1 $\omega$ 9-22:6 $\omega$ 3-18:1 $\omega$ 9), 1,3-dioleoyl-2-dihomo- $\gamma$ -linolenoyl glyceride (18:1 $\omega$ 9-20:3 $\omega$ 6-18:1 $\omega$ 9) and/or 1,3-dioleoyl-2-meadnoyl glyceride (18:1 $\omega$ 9-20:3 $\omega$ 9-18:1 $\omega$ 9).~~

Claim 35 (Original): The composition according to claim 22, wherein it lower neutral fat (triglyceride(s)) and/or cholesterol in blood.

Claim 36 (Original): The composition according to claim 22, wherein it increases HDL-cholesterol in blood.

Claim 37 (Original): The composition according to claim 22, wherein it burns stored fat.

Claim 38 (Original): The composition according to claim 22, wherein it burns edible fat.

Claim 39 (Original): The composition according to claim 22, wherein it is mediated by a transcription factor of an intranuclear receptor type (PPAR).

Claim 40 (Previously Presented): The composition according to claim 22, wherein the PPAR is PPAR $\alpha$  of liver and enhances PPAR $\alpha$  and/or related gene expression.

Claim 41 (Previously Presented): The composition according to claim 22, wherein the related gene is hepatic  $\beta$ -oxidation gene.

Claim 42 (Previously Presented): The composition according to claim 22, wherein the PPAR is a PPAR $\gamma$  of fat tissue and suppresses PPAR $\gamma$  and/or related gene expression.

Claim 43 (Previously Presented): The composition according to claim 1, wherein it is a food composition or a pharmaceutical composition.

Claim 44 (Currently Amended): A food composition which contains a triglyceride(s) where a poly-unsaturated fatty acid is bonded to 2-position of the triglyceride(s) saturated fatty acid and/or mono-unsaturated fatty acid are/is bonded to 1,3-positions of the triglyceride(s) in such a manner that a daily ingested amount of the triglyceride(s) ~~where a poly-unsaturated fatty acid is bonded to 2-position of the triglyceride(s)~~ for an adult per day [[in]] is made 0.001 to 20 g in terms of the amount of the poly-unsaturated fatty acid.

Claim 45. (Canceled).

Claim 46 (Previously Presented): The composition according to claim 43, wherein the composition contains a triglyceride(s) where arachidonic acid is bonded to 2-position and saturated fatty acid and/or mono-unsaturated fatty acid are/is bonded to 1,3-positions of the triglyceride(s) in such a manner that a daily ingested amount of the triglyceride(s) where

arachidonic acid is bonded to 2-position and saturated fatty acid and/or mono-unsaturated fatty acid are/is bonded to 1,3-positions of the triglyceride(s) for an adult per day in made 0.001 to 20 g in terms of the amount of arachidonic acid.

Claim 47 (Previously Presented): The food composition according to claim 43, wherein the composition contains not less than 0.001% by weight of a composition in which the triglyceride(s) is selected from 1,3-dipalmitoyl-2-arachidonoyl glyceride (16:0-20:4 $\omega$ 6-16:0), 1,3-dipalmitoyl-2-5,8,11,14,17-eicosapentanoyl glyceride (16:0-20:5 $\omega$ 3-16:0), 1,3-dipalmitoyl-2-4,7,10,13,16,19-docosahexanoyl glyceride (16:0-22:6 $\omega$ 3-16:0), 1,3-dipalmitoyl-2-dihomo- $\gamma$ -linolenoyl glyceride (16:0-20:3 $\omega$ 6-16:0), 1,3-dipalmitoyl-2-meadnoyl glyceride (16:0-20:3 $\omega$ 9-16:0), 1,3-dicapryloyl-2-arachidonoyl glyceride (8:0-20:4 $\omega$ 6-8:0), 1,3-dicapryloyl-2-5,8,11,14,17-eicosapentanoyl glyceride (8:0-20:5 $\omega$ 3-8:0), 1,3-dicapryloyl-2-4,7,10,13,16,19-docosahexanoyl glyceride (8:0-22:6 $\omega$ 3-8:0), 1,3-dicapryloyl-2-dihomo- $\gamma$ -linolenoyl glyceride (8:0-20:3 $\omega$ 6-8:0), 1,3-dicapryloyl-2-meadnoyl glyceride (8:0-20:3 $\omega$ 9-8:0), 1,3-dioleoyl-2-arachidonoyl glyceride (18:1 $\omega$ 9-20:4 $\omega$ 6-18:1 $\omega$ 9), 1,3-dioleoyl-2-5,8,11,14,17-eicosapentanoyl glyceride (18:1 $\omega$ 9-20:5 $\omega$ 3-18:1 $\omega$ 9), 1,3-oleoyl-2-4,7,10,13,16,19-docosahexanoyl glyceride (18:1 $\omega$ 9-22:6 $\omega$ 3-18:1 $\omega$ 9), 1,3-dioleoyl-2-dihomo- $\gamma$ -linolenoyl glyceride (18:1 $\omega$ 9-20:3 $\omega$ 6-18:1 $\omega$ 9) and/or 1,3-dioleoyl-2-meadnoyl glyceride (18:1 $\omega$ 9-20:3 $\omega$ 9-18:1 $\omega$ 9).

Claim 48 (Previously Presented): The composition according to claim 43, wherein the food composition is functional food, nutritional supplement, designated health food or food for aged people.

Claim 49 (Original): A process for the production of a composition having a lipid-improving action which is a process for the production of a food composition, characterized in that, a triglyceride(s) where a poly-unsaturated fatty acid is bonded to 2-position and saturated fatty acid and/or mono-unsaturated fatty acid are/is bonded to 1,3-positions is compounded,

either solely or jointly, with a food material which does not substantially contains a triglyceride(s) where a poly-unsaturated fatty acid is bonded to 2-position and saturated fatty acid and/or mono-unsaturated fatty acid are/is bonded to 1,3-positions or, if contained, the amount is little.